

Potato Pancakes with Peach Syrup

(Serves 4-6)

Description:

My private recipe for a simple and delicious variation on the more well known potato pancakes. These are suitable as an entrée, as opposed to the side dish role of regular style. Serve with a layer of cottage cheese topped with the peach syrup.



Potato Pancake Ingredients:

- 2 1/2 cups raw potato, chopped sufficiently to go in the food processor
- 2 cups cooked white rice
- 1/4 cup sugar (more or less to taste - probably start with less and work up)
- 1/2 tsp vanilla
- 1 small onion
- 1 tsp salt
- 1 tsp baking powder
- 1/3 - 1/2 cup flour
- dash pepper
- 1 - 2 eggs (the batter is a little richer with 2 - use 1 if you prefer a less rich batter)
- Salad oil
- *Applesauce

Potato Pancake Directions:

1. Mix potatoes, onion, rice, sugar, flour, vanilla, egg, baking powder, salt and pepper in a food processor and run until they have a thick liquid batter, about the consistency of conventional pancake batter. (If you don't have a large food processor, a good blender works, but it will not chop the potatoes and rice as finely.) The batter may appear grainy, but that's just the rice and potatoes so it's OK.
2. Preheat a skillet or griddle over medium-high heat until a drop of water bounces on the surface. Lightly oil the skillet or griddle.
3. Pour batter from potato mixture onto the griddle. Fry, turning once, until both sides are crisp and golden. (These take much longer to cook than conventional pancakes, about 3-5 minutes on each side.)

*Serve with hot or cold applesauce if the Peach Topping and cottage cheese is more than you want.

Peach Syrup Ingredients:

- 1 large can of peaches in syrup (Light syrup if you want to minimize the sugar content)
- 1 tsp vanilla
- Additional sugar to taste

Peach Syrup Directions:

1. Drain the peach syrup into a separate container and put the peaches, sugar and vanilla in food processor or blender.
2. Puree the mixture until it is a liquid form. It will be fairly thick without the syrup from the peaches.
3. Put the mixture in a saucepan and cook it over medium heat until it clears slightly. (It will never be totally clear.)
4. Stir constantly or it will scorch.
5. Add in syrup from the container you set aside earlier until you have a consistency for the topping that you like. Some people like it very thick and don't add back any of the peach syrup, others like it a thinner consistency similar to conventional maple or fruit pancake syrups.

Serve the Potato Pancakes (battered, if you like them that way) with a layer of small curd cottage cheese and the Peach Topping over that. Sprinkle with powdered sugar, if you like. Serve with a glass of cold milk and a side of crisp bacon strips for a delightful gourmet breakfast.

Variations:

- Try using other canned fruits like blackberries or blueberries for a change of pace.